

Feta Pizza with Cherry Tomatoes and Oregano

Premade pizza crusts cook up nice and crisp and that's ideal for this pizza – the toppings of sweet cherry tomatoes, salty feta cheese, garlic-flavored olive oil and oregano are more like fresh salad ingredients. Think of this as a bruschetta more than a pizza. That said, it's perfect for entertaining.

Serves 6

Prep time: 10 minutes

Cooking time: 15 minutes

12-inch premade pizza crust, regular or thin

1 tablespoon garlic-flavored olive oil

1 cup chopped cherry tomatoes

1/2 cup crumbled feta cheese

1 teaspoon dried oregano

Preheat the oven to 400°F.

Place the pizza crust on a baking sheet and brush the oil all over the top. Top with the cherry tomatoes, feta and oregano. Bake for 10 to 15 minutes, until the cheese is golden brown and the tomatoes soften.

Regular Crust:

Nutrients per serving: Calories: 240, Fat: 8g, Saturated Fat: 4g, Cholesterol: 11mg,
Carbohydrate: 34g, Protein: 8g, Fiber: 1g, Sodium: 492mg

Thin Crust:

Nutrients per serving: Calories: 200, Fat: 8g, Saturated Fat: 3g, Cholesterol: 11mg,
Carbohydrate: 25g, Protein: 7g, Fiber: 1g, Sodium: 412mg